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(84) Designated contracting states:	(74) Representative:

(54) **FOOD DOUGH PREPARED FROM TAPIOCA STARCH**

(57) Abstract:

PURPOSE: To prepare a food dough having excellent preservability, good taste and high nutritive value and cookable easily at a low temperature, by mixing gelatinized tapioca starch, natural cheese, dried milk and salt with a liquid material such as water and forming the mixture.

CONSTITUTION: A composition composed mainly of gelatinized tapioca starch and containing natural cheese (preferably Parmesan cheese), dried milk and salt is mixed with a liquid material such as water, fresh milk, egg, etc., and the mixture is formed to obtain a food dough suitable as a raw material for bread, etc.

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